



FOOD SAMPLING AND SANITATION GUIDELINES FOR FARMER'S MARKETS

PROVIDE SAFE AND WHOLESOME FOOD BY FOLLOWING THESE PRINCIPLES

1. WASH HANDS WITH TEMPORARY HANDWASH STATION (SEE HANDOUT) PRIOR TO HANDLING AND SERVING FOODS, CUTTING UP SAMPLES AND AFTER USING RESTROOM.
2. USE PLASTIC GLOVES AFTER HANDWASHING TO DISPENSE ANY UNWRAPPED FOODS UNLESS TOOTHPICKS OR UTENSILS SUCH AS TONGS OR WAXED TISSUES ARE USED.
3. ALL INGREDIENTS USED FOR PREPARED FOODS MUST COME FROM APPROVED SOURCES.
4. STORE ALL FOOD AND SINGLE SERVICE ITEMS SUCH AS PAPER CUPS, UTENSILS ETC. AWAY FROM CHEMICALS (SUCH AS CLEANERS AND PESTICIDES).
5. KEEP COLD FOODS 41 F OR BELOW BY USING BAGGED ICE, CHILL PACKS, OR REFRIGERATION. IF POWER IS AVAILABLE CHEST FREEZERS ARE AN EXCELLENT CHOICE FOR SHELL EGG STORAGE.
6. DO NOT PREPARE OR SELL FOOD WHEN YOU ARE SICK WITH A FEVER, COUGHING, SNEEZING, VOMITING OR DIARRHEA.
7. NO DOGS OR OTHER PETS ALLOWED IN CONTACT WITH FOOD OR BOOTH WHERE SOLD.
8. PROTECT FOOD FROM CONTAMINATION BY STORING FOOD 6 INCHES ABOVE GROUND AND KEEPING THEM COVERED. USE FOOD GRADE PLASTIC CONTAINERS AND FOOD GRADE PLASTIC BAGS NOT GARBAGE BAGS TO STORE FOOD. KEEP SAMPLES COVERED WITH CAKE DOMES OR PRE-WRAP FOOD.
9. FOOD MUST BE PROPERLY LABELED WITH COMPLETE NAME AND ADDRESS OF VENDOR. PLEASE REFER TO NEBGUIDE FOR WEIGHTS AND MEASURES FOR LABELING REQUIREMENTS.
10. DO NOT EAT OR SMOKE WHILE PREPARING FOOD OR AT YOUR BOOTH. ANY BEVERAGES CONSUMED REQUIRE A COVERED CUP AND STRAW TO MINIMIZE HAND TO MOUTH CONTACT.
11. MAINTAIN GOOD PERSONAL HYGIENE AT ALL TIMES. CLEAN CLOTHING AND APRONS SHALL BE WORN DURING FOOD PREPARATION. KEEP HAIR RESTRAINED WITH BASEBALL CAPS, VISORS OR PONYTAIL OR HAIR TIES TO PREVENT FOOD CONTAMINATION.
12. A SANITIZER SOLUTION AND TEST KIT SHOULD BE AVAILABLE TO CLEAN AND SANITIZE ANY CUTTING BOARDS, KNIVES OR FOOD CONTACT SURFACES. USE REGULAR BLEACH (UNSCENTED) IN A RATIO OF 1 TEASPOON OF BLEACH TO A GALLON OF WATER (APP. 100 PPM CHLORINE)



